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Pecan Pie Cheesecake P SIGN IN TO EDIT |

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Really easy to make and super delicious, this dessert is fantastic for all seasons.

in: Cheesecake Recipes, Pecan Recipes, Cream cheese Recipes, and 4 more



Ingredients ø

- · 1 premade graham cracker pie crust
- 1(8oz) package of cream cheese, softened
- · 4 large eggs, divided
- 3/4 cup sugar, divided
- · 2 teaspoon vanilla extract, divided
- 1/4 teaspoon salt
- 11/4 cups chopped pecans
- 1 cup light corn syrup

Instructions o

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- 1. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 teaspoon vanilla extract, and salt at medium speed with your electric mixer (prefer handheld) until smooth.
- 2. Pour mixture into the pie crust and spread until even with spatula.
- 3. Sprinkle evenly with the chopped pecans.
- 4. Whisk together light corn syrup, remaining eggs, remaining sugar, and remaining vanilla extract, then pour mixture over the pecans.
- 5. Place pie on baking sheet.
- 6. Bake at 350 F on lowest rack of oven for 50 to 55 minutes or until pie sets. Cool on wire rack at least 1 hour or until completely cool.

Notes **o**

Can be served immediately, but MUCH better chilled. Will keep in the fridge for several days.

Categories

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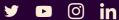
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